

APPETIZERS

Crispy Calamari 18

Served with marinara and lemon aioli

Shock Top Basket 12

Our classic fries tossed with truffle crème fraiche and chives

Trip Dip 16

House made guacamole, leek white bean hummus and roasted salsa served with Meyer lemons & salted chips

SALADS

STT GARDEN 16

Quinoa, farro, baby beets, arugula, avocado tomatoes, cucumbers, almonds, pea shoots watermelon and radishes tossed with our Thai basil lime vinaigrette

BLT 15

Sugar braised bacon, iceberg lettuce grape tomatoes and beef steak tomatoes jalapeno ranch dressing

Kale 14

Organic red kale, green apples, Locatelli Pecorino cheese, candied walnuts, dried cranberries white balsamic dressing



ENTREES

All You Can Enjoy Chef Table 48

A complete dining experience including salads side dishes and a carving selection all in one entree. See your server or stroll past our chef table to learn about today's selections

Steak Fritte 32

Dry aged Hanger steak, truffle fries oven roasted tomatoes, wild baby arugula, chimichurri

Roasted Half Chicken 26

Creamy polenta, wilted greens, roasted carrot demi

Orecchiette 24

Soyrizo, mushrooms, broccolini, tomatoes madiera goat cheese

Miso Glazed Salmon 30

Sweet potatoes, roasted shitake mushrooms

ROLLING

Spicy Tuna 15

Yellowfin tuna, cucumber, miji (spicy aioli) togarashi (asian chili powder), scallions, tobiko

California 12

Snow crab, kani kama, cucumber, avocado sesame seeds, tobiko

Sushi Sampler 28

Sashimi - bincho tataki 5pc

Maki - California and spicy tuna

Nigiri - shrimp, tuna, salmon

Edamame 9

Spicy ponzu, sea salt, togarashi (asian chili powder)

DESSERT

S'mores Bread Pudding 9

Baked brioche, marshmallows and graham cracker crumbs topped with chocolate sauce

Hot Butter Cake 9

Accompanied by vanilla bean gelato

Banana Cream Cheese Cake 9

Traditional cheesecake and banana pudding topped with whipped cream

House Made Sorbet Trio 9

Strawberry, blackberry, pineapple

